

Junneira

INDIAN RESTAURANT

INDIAN FLAVOURS, REIGNITED.
TAKEAWAY MENU

15% OFF

ON COLLECTION
ORDERS



1. SPECIAL SEAFOOD PLATTER 8.95

a combination of paper prawns, mussels, sizzling garlic king prawn and calamari (Minimum 2 guests)

3. SIZZLING GARLIC KING PRAWNS6.95

king prawns pan fried with fresh garlic and onions

4. TANDOORI KING PRAWNS6.95

king prawns marinated and cooked in a clay oven

5. PAPER PRAWNS5.95

large prawns wrapped in thin pastry and crispy fried

6. TROPICAL KING PRAWN OR PRAWN PUREE. 6.95

cooked with spices and fresh pineapple, served on a puree bread

7. BUTTERFLY KING PRAWN .5.95

king prawn lightly spiced, coated with bread crumbs and deep fried

8. BUTTERFLY FRITTERS **NEW**5.95

prawns lightly spiced, coated with breadcrumbs and deep fried

9. SALMON PANEER TIKKA.....6.95

cubes of salmon and paneer cooked in the clay oven

10. CALAMARI BAHAR5.95

cooked in a unique lightly spiced mild sauce

11. AJWANI SALMON **NEW**6.95

cooked in a uniquely lightly spiced mild sauce

12. GOAN MUSSELS6.95

cooked in a special mild Goan style sauce

2. THE GRAND ENTRANCE 9.95

lamb chops, duck tikka, tandoori king prawn, nazakat chicken, and kofta (Minimum 2 guests)

13. MIXED STARTER.....5.95

chicken tikka, lamb tikka, sheek kebab and onion bhajee

14. LAMB CHOP FRY6.95

chargrilled chops pan fried with garlic and onions

15. NAZAKAT CHICKEN **NEW** 5.95

delicate pieces of chicken marinated then skewered and cooked in a clay oven, highly flavoured with garlic

16. ONION BHAJEE.....4.95

deep fried onion and lentil balls

17. SAMOSAS4.95

pastry filled with spiced minced available in lamb or vegetable

18. MIRCHI PANEER.....4.95

whole chillies stuffed with cheese

19. KOFTA **NEW**5.95

mince chicken coated with breadcrumbs

20. DUCK TIKKA6.95

marinated duck breasts cooked in a clay oven

21. DUCK CHAAT6.95

strips of duck tikka cooked with tamarind and chaat masala

22. SHEEK KEBAB..... 5.50

minced lamb kebabs with fresh herbs and spices

23. TANDOORI CHICKEN ... 5.50

marinated cooked in a clay oven.

24. CHICKEN OR LAMB TIKKA .. 5.50

marinated chicken or lamb cooked in a clay oven

25. TAMARIND CHICKEN CHAAT.....5.95

strips of chicken tikka cooked with tamarind and chaat masala

TANDOORI DISHES

These are dry dished marinated and cooked in a clay oven over charcoal. Shashlik dishes include tomatoes and peppers.

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| 26. TANDOORI MIXED GRILL..... | 15.95 |
| selection of king prawn, lamb tikka, chicken tikka, tandoori chicken & sheek kebab | |
| 27. TANDOORI CHICKEN SIZZLER (HALF ON-THE-BONE) | 9.95 |
| 28. CHICKEN OR LAMB TIKKA | 9.95 |
| 29. LAMB CHOPS FRY NEW | 13.95 |
| 30. SHASHLIK CHICKEN OR LAMB | 10.95 |
| 31. DUCK TIKKA | 12.95 |
| 32. DUCK SHASHLIK..... | 13.95 |
| 33. SEAFOOD GRILL..... | 15.95 |
| Selection of king prawns, monkfish & salmon | |
| 34. SALMON TIKKA NEW | 13.95 |
| 35. SIZZLING GARLIC KING PRAWNS NEW | 13.95 |
| 36. SHASHLIK KING PRAWN..... | 14.95 |
| 37. TANDOORI KING PRAWN SIZZLER..... | 13.95 |
| 38. VEGETABLE SHASHLIK..... | 8.95 |
| 39. PANEER SHASHLIK | 9.95 |

BALTI DISHES

All these dishes are cooked in our own uniquely prepared balti sauce and are medium spiced

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|---------------------------|-------|
| 40. CHICKEN | 10.95 |
| 41. CHICKEN TIKKA..... | 11.95 |
| 42. LAMB..... | 10.95 |
| 43. DUCK..... | 13.95 |
| 44. KING PRAWN | 14.95 |
| 45. PRAWN | 11.95 |
| 46. MIXED VEGETABLE | 9.95 |



SET MENU

Our chef will prepare a mixed starter, various main dishes and side dishes served with rice and bread

47. PER PERSON 23.95 (MINIMUM 2 GUESTS)

JUMEIRA SELECTION

48. CHICKEN TIKKA MASSALA.....10.95
barbecued chicken served in a creamy massala sauce
49. NAGA MIRCHI.....11.95
chicken or lamb cooked with probably the hottest naga chillies
50. HANDI CHICKEN OR LAMB.....11.95
cooked with lemon grass, green peppers and spring onions in a small pot
Served in a medium sauce
51. GOSHT KARA MASSALA.....11.95
spring lamb cooked in a thick medium sauce with fresh ginger, green peppers and onions
52. CHICKEN TIKKA REZZALA11.95
barbecued chicken cooked in a rich, fairly hot sauce with fresh ginger and almonds
53. SWEET CHILLI CHICKEN OR LAMB11.95
stir fried with sweet chilli sauce, spring onions and fenugreek
54. MISHTI LAUW11.95
chicken or lamb cooked in a traditional recipe with sweet pumpkin, spiced fairly hot
55. PISTACHIO CHICKEN.....11.95
chicken cooked in a mild sauce with pistachio nut
56. LEBU CHICKEN OR LAMB.....11.95
cooked with the distinctive flavour of bangladeshi lime fruits called Shatkora
57. CHILLI CHICKEN OR LAMB11.95
stir fried with green chillies, shallots, lemon grass and fenugreek
58. SPICEY LAMB CHOPS13.95
spiced with baby potatoes, fairly hot
59. DUCK LAZEEZ13.95
cooked with browned onions and medium spice
60. ROYAL LAMB MASSALA (LAMB SHANKS).....12.95
lamb shanks cooked in a medium sauce with baby potatoes
61. LAMB PASSANDA11.95
cooked in a specially prepared cream and nut sauce
62. CHICKEN OR LAMB SABOJ11.95
cooked with fresh green herbs in a uniquely prepared sauce (medium spiced)
63. CHICKEN OR LAMB SUKA.....11.95
cooked in a medium, sweet and sour sauce with tamarind and mushroom
64. KASHMIRI CHICKEN MASSALA.....11.95
barbecued chicken breasts cooked with tropical fruits in our special creamy massala sauce
65. CHICKEN MAKANWALLA.....11.95
barbecued chicken cooked in a rich creamy sauce with butter, lightly spiced
66. CHICKEN PALONG NEW12.95
Marinated and cooked with exotic highly flavoured spices including garlic, Challo, spring onion, yet a medium taste
67. TARKAN CHICKEN NEW12.95
chicken marinated in subtle spices with grilled onions, tomatoes, peppers, lemon grass and fresh herbs extremely hot
68. KARAH NEW11.95
Chicken or Lamb. also available as duck or King prawn for an additional £2.95

SEAFOOD SELECTION

69. **ADRAK MAAS (MONKFISH)** 13.95
monkfish cooked with fresh herbs and spices in a medium, sweet and sour sauce
70. **MONKFISH LEBU** 13.95
monkfish fillets flavoured with bangladeshi lime fruits
71. **SWEET CHILLI KING PRAWN** 14.95
stir fried with sweet chilli sauce, spring onions, shallots, lemon grass and fenugreek
72. **SALMON LAJABAB** 13.95
cooked in a creamy massala sauce with cashew nuts
73. **SALMON PERI** 13.95
cooked with medium spices in a thick bhuna sauce
74. **JUMEIRA KING PRAWN** 14.95
Medium hot green peppers, onion, fresh garlic, ginger and soya sauce
75. **KING PRAWN MAKNEE** 14.95
barbecued in a clay oven, then cooked in a mild sauce with cashew nuts
76. **CHILLI KING PRAWNS** 14.95
stir fried with green chillies, shallot, lemon grass and fenugreek
77. **KING PRAWN HANDI** 14.95
cooked with lemon grass, green peppers and spring onions in a small pot, served in a medium sauce
78. **SEAFOOD GRILL** 15.95
king prawn, salmon and monkfish marinated and cooked in a tandoor (dry dish)
79. **JHINGA LAUW** 14.95
king prawns cooked in a thick medium sauce with sweet pumpkin
80. **TILAPIA BIRAN** NEW 12.95
stir fried with green chillies, shallot, lemon grass and fenugreek
81. **MASSALA MONKFISH** NEW 13.95
barbecued in a clay oven, the cooked in a mild sauce with cashew nuts
82. **ANJANI MASS** NEW 13.95
King rawns, monkfish, squid with fresh herbs, garlic, shallots, cocktail sauce in a medium sweet & sour sauce



CHEF'S SPECIAL

This dish is cooked with freshly ground spices and prepared by the slow cooking method to bring out its special taste and extra special flavours.
(whole leg for four guest) 24 hour's notice is required

83. **KRUZI LAMB** 89.00

THE TRADITION

These dishes are available in Chicken or Lamb

84. MADRAS	9.95
cooked in a fairly hot sauce	
85. VINDALOO	9.95
cooked in a hot sauce	
86. GARLIC	9.95
cooked with freshly ground herbs and spices and with garlic	
87. BHUNA	9.95
cooked with browned onions in a medium thick texture sauce	
88. SAG	9.95
cooked with fresh spinach and garlic	
89. KURMA	9.95
cooked in a specially prepared mild sauce	
90. DANSAK	9.95
cooked in a fairly hot, sweet and sour lentil sauce	
91. ROGAN	9.95
cooked with glazed tomatoes and fresh coriander	
92. JALFREZI	9.95
cooked with fresh chillies and spring onions in a hot sauce	
93. DUPIAZA	9.95
cooked with medium spices, browned onions and shallots	
94. PATHIA	9.95
cooked in a fairly hot, sweet and sour sauce	

DID YOU KNOW?

Our Chef at Jumeira will be more than happy to prepare your favourite Indian dish that is not on the menu, cooked fresh just for you!



BIRIANY DISHES

95. SPECIAL MIXED BIRIANY	14.95
a combination of chicken, lamb and prawn	
96. CHICKEN BRIANY.....	12.95
97. CHICKEN TIKKA BIRIANY.....	13.95
98. LAMB BIRIANY.....	12.95
99. LAMB TIKKA BIRIANY.....	13.95
100. KING PRAWN BIRIANY.....	14.95
101. PRAWN BIRIANY.....	13.95
102. VEGETABLE BIRIANY	11.95

DO YOU HAVE AN EVENT?



Why not let Jumeira take care of your catering needs and a unique touch to your function.



THE SEAFOOD TRADITION

	Prawns	King prawns
103. MADRAS cooked in a fairly hot sauce	11.95	13.95
104. VINDALOO cooked in a hot sauce	11.95	13.95
105. GARLIC cooked with freshly ground herbs and spices and with garlic	11.95	13.95
106. BHUNA cooked with browned onions in a medium thick texture sauce	11.95	13.95
107. SAG cooked with fresh spinach and garlic	11.95	13.95
108. KURMA cooked in a specially prepared mild sauce	11.95	13.95
109. DANSAK cooked in a fairly hot, sweet and sour lentil sauce	11.95	13.95
110. ROGAN cooked with glazed tomatoes and fresh coriander	11.95	13.95
111. JALFREZI cooked with fresh chillies and spring onions in a hot sauce	11.95	13.95
112. DUPIAZA cooked with medium spices, browned onions and shallots	11.95	13.95
113. PATHIA cooked in a fairly hot, sweet and sour sauce	11.95	13.95

DID YOU KNOW?

Jumeira only use the freshest ingredients, we cook all our food to order we do not use any artificial additives, preservatives or colouring.



VEGETARIAN DISHES NEW

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| 114. SABJIYAAN MAKNEE | 9.50 |
| vegetables cooked in a mild sauce with cashew nuts | |
| 115. SABJIYAAN MAKANWALLA | 9.50 |
| vegetables cooked in a rich creamy sauce with butter and fresh cream | |
| 116. SABJIYAAN SABOJ | 9.50 |
| vegetables cooked with fresh green herbs in a uniquely prepared sauce (medium spiced) | |
| 117. SABJIYAAN KARAHI | 9.50 |
| vegetables cooked with medium spices, browned onions, capsicum and shallots | |
| 118. SABJIYAAN SHASHLIK | 8.95 |
| vegetables cooked in a clay oven with tomatoes, capsicum and onions | |

TUESDAY BANQUET NIGHT



Join us for our Special Tuesday
Banquet Night | 4 Course Meal
5PM - 10:30PM
£14.95 Per Person



FRESH VEGETABLE SIDE DISHES

All vegetable dishes are available as main courses at £8.50

- 119. MIXED VEGETABLE CURRY**4.95
mixed vegetables cooked in medium sauce
- 120. NIRAMISH**4.95
mixed vegetables stir fried dry
- 121. MUSHROOM BHAJEE**....4.95
spiced mushrooms and fresh herbs
- 122. SAG BHAJEE**.....4.95
spinach with onions and a touch of garlic
- 123. BANGON BHAJEE**.....4.95
spiced aubergines and fresh herbs
- 124. ALOO GOBI**.....4.95
potato and cauliflower, medium spiced
- 125. CAULIFLOWER BHAJEE**.4.95
spiced cauliflower
- 126. SAG ALOO**.....4.95
potato and spinach with a touch of garlic
- 127. CHANA MASSALA**4.95
spiced chick peas and fresh herbs
- 128. BINDI BHAJEE**.....4.95
spiced okra and fresh herbs
- 129. DALL MASSALA**.....4.95
spiced lentil cooked fairly hot
- 130. TARKA DALL**.....4.95
lentil and fried garlic.
- 131. COURGETTE BHAJEE**....4.95
sliced courgettes and fresh herbs
- 132. ALOO LAUW**.....4.95
baby potatoes and sweet pumpkin
- 133. SAG PANEER**.....4.95
spinach with home made cheese and fresh cream
- 134. BOMBAY ALOO**4.95
potato cooked with medium spices and cumin seeds
- 135. CHANNA PALAK**.....4.95
spiced chickpeas and spinach cooked in medium spices
- 136. SAG MUSHROOMS**4.95
spinach cooked with mushrooms and fried garlic
- 137. SAG DHAL**.....4.95
spinach cooked with lentils and fried garlic
- 138. MOTO PANEER**.....4.95
peas with home made cheese and fresh cream



RICE

139. SPECIAL FRIED RICE	4.95
140. MUSHROOM FRIED RICE	4.95
141. COCONUT RICE	4.95
142. LEMON RICE	4.50
143. KEEMA RICE	4.50
144. GARLIC RICE	4.50
145. CHILLI RICE	4.50
146. SAG RICE	4.50
147. ONION RICE	4.50
148. VEGETABLE RICE	4.50
149. PILAU RICE	3.50
150. PLAIN RICE	3.25

BREAD

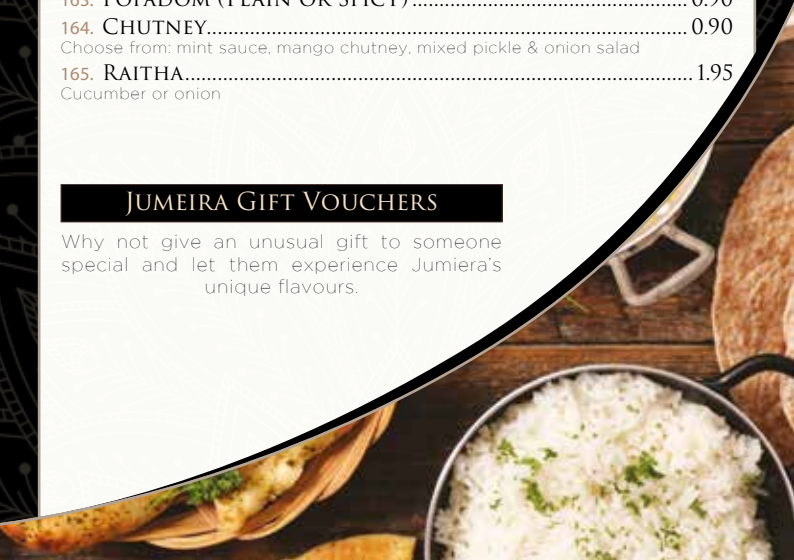
151. PLAIN NAN	2.95
152. KEEMA NAN	3.50
153. PESHWARI NAN	3.50
154. CHILLI NAN	3.50
155. SAG NAN	3.50
156. CHEESE NAN	3.50
157. GARLIC NAN	3.50
158. KULCHA NAN	3.50
159. PLAIN PARATHA	2.95
160. STUFFED PARATHA	3.50
161. CHAPATI	1.95
162. TANDOORI ROTI	2.95

SUNDRIES

163. POPADOM (PLAIN OR SPICY)	0.90
164. CHUTNEY	0.90
Choose from: mint sauce, mango chutney, mixed pickle & onion salad	
165. RAITHA	1.95
Cucumber or onion	

JUMEIRA GIFT VOUCHERS

Why not give an unusual gift to someone special and let them experience Jumiera's unique flavours.



JUMEIRA, WHICH MEANS "BURNING EMBERS", IS AT THE GLOWING HEART OF THE VALE OF KENT, AND RENOWNED FOR THE WARMEST OF HOSPITALITY AND GUEST STYLE SERVICE.

NOMINATED BY AN EVER GROWING FAMILY OF REGULAR DINERS AS ONE OF THE 15 BEST UK RESTAURANTS IN THE CURRY LIFE MAGAZINE AWARDS, JUMEIRA IS RECOGNISED IN THE SOUTHEAST AS THE OUTRIGHT WINNER OF 'BEST RESTAURANT IN KENT'.



TEL: 01580 890 420 / 01580 895 320

17 THE PARADE, HIGH STREET
STAPLEHURST, KENT, TN12 0LA

OPEN 7 DAYS A WEEK INCLUDING ALL BANK HOLIDAYS

OPENING HOURS:

SUNDAY TO THURSDAY

12:00 NOON - 2:00PM

5:00PM - 10:30PM

FRIDAY TO SATURDAY

12:00 NOON - 2:00PM

5:00PM - 11:00PM

THANK YOU FOR CHOOSING JUMEIRA.

TARIQ AHMED
MANAGING DIRECTOR



WWW.JUMEIRARESTAURANT.CO.UK